

**§ 305.11 Miscellaneous chemical treatments.**

(a) *CC1 for citrus canker.* The fruit must be thoroughly wetted for at least 2 minutes with a solution containing 200 parts per million sodium hypochlorite.

(b) *CC2 for citrus canker.* The fruit must be thoroughly wetted with a solution containing sodium o-phenyl phenate (SOPP) at a concentration of 1.86 to 2.0 percent of the total solution, for 45 seconds if the solution has sufficient soap or detergent to cause a visible foaming action or for 1 minute if the solution does not contain sufficient soap to cause a visible foaming action.

**§§ 305.12–305.14 [Reserved]****Subpart–Cold Treatments****§ 305.15 Treatment requirements.**

(a) *Approved facilities and carriers.* Cold treatment facilities or carriers must be approved by APHIS. Re-approval is required annually, or as often as APHIS directs, depending on treatments performed, commodities handled, and operations conducted at the facility. In order to be approved, facilities and carriers must:

(1) Be capable of keeping treated and untreated fruits, vegetables, or other articles separate so as to prevent re-infestation of articles and spread of pests;

(2) Have equipment that is adequate to effectively perform cold treatment.

(b) *Cold treatment enclosures.* All enclosures in which cold treatment is performed, including refrigerated containers, must:

(1) Be capable of precooling, cooling, and holding fruit at temperatures less than or equal to 2.2 °C (36 °F).

(2) Maintain pulp temperatures according to treatment schedules with no more than a 0.3 °C (0.54 °F) variation in temperature.

(3) Be structurally sound and adequate to maintain required temperatures.

(c) *Monitoring.* Treatment must be monitored by an official authorized by APHIS to ensure proper administration of the treatment. An official authorized by APHIS must approve the recording devices and sensors used to

monitor temperatures and conduct an operational check of the equipment before each use and ensure sensors are calibrated. An official authorized by APHIS approves, adjusts, or rejects the treatment.

(d) *Compliance agreements.* Facilities located in the United States must operate under a compliance agreement with APHIS. The compliance agreement must be signed by a representative of the cold treatment facility and APHIS. The compliance agreement must contain requirements for equipment, temperature, circulation, and other operational requirements for performing cold treatment to ensure that treatments are administered properly. Compliance agreements must allow officials of APHIS to inspect the facility to monitor compliance with the regulations.

(e) *Work plans.* Facilities located outside the United States must operate in accordance with a work plan. The work plan must be signed by a representative of the cold treatment facility, the national plant protection organization of the country of origin (NPPO), and APHIS. The work plan must contain requirements for equipment, temperature, circulation, and other operational requirements for performing cold treatment to ensure that cold treatments are administered properly. Work plans for facilities outside the United States may include trust fund agreement information regarding payment of the salaries and expenses of APHIS employees on site. Work plans must allow officials of the NPPO and APHIS to inspect the facility to monitor compliance with APHIS regulations.

(f) *Treatment procedures.* (1) All material, labor, and equipment for cold treatment performed on vessels must be provided by the vessel or vessel agent. An official authorized by APHIS monitors, manages, and advises in order to ensure that the treatment procedures are followed.

(2) Fruit that may be cold treated must be safeguarded to prevent cross-contamination or mixing with other infested fruit. Before loading in cold treatment containers, packages of fruit must be pre-cooled to a treatment temperature or to a uniform temperature